



November 20, 2008

### Greetings CSAers,

I just finished reading Michael Pollan's open letter to the next President (written before the election). He's the author of *The Botany Of Desire*, *The Omnivore's Dilemma*, and most recently *In Defense Of Food*. It's a refreshing and wise take on a new direction for farm policy, something that's been sorely needed for a long time. It was published in the New York Times Magazine on October 9. See for yourself at <http://www.nytimes.com/2008/10/12/magazine/12policy-t.html>.



The chicks are coming, the chicks are coming! We will receive a new batch of chicks this week in the mail, shipped right after they hatch. You can see them and learn how to raise chickens in your backyard at our monthly volunteer day and

workshop this Saturday, November 22. Work party in the morning starting at 10am, hot lunch for volunteers at noon and

workshop beginning around 1pm, finishing by 3pm. Call 754-1849 to let us know if you plan on attending.

In other chicken news, the laying hens are currently experiencing the heaviest molt (dropping of feathers) we have seen so far on the farm. When they molt they don't lay, hence we haven't had enough eggs to fill orders. We expect this to turn around shortly after the chicks arrive, as we'll have light on all the time for heat in the hen house and laying is very light sensitive. So please bear with us!

### What's in Your Box

- Red onions
- Spinach
- Carrots
- Arugula
- Sweet Dumpling winter squash
- Garlic



### Beth's Farm News: What's Growing On

After last week's deluge, this week has been spent drying out and trying to get the last of some cover crops on the ground. Fall clean-up continues as well. Ty, Glenn, Doug, and Shane have begun to dig up bull thistles that I've been watching grow in the paths this past summer. Jane and Michael have been helping sort and organize produce and equipment. We await the arrival of baby chicks this week and already look forward to more eggs in the spring. It's a time of both reflection and anticipation.



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### Sharon's corner

Even after having heard all about how wet the fields were, and how the freshly plowed south field looked innocent but was ready to catch unwary workers, I took one step off the path and sank to my knees. I didn't lose the camera or the parsley bouquet. I did get very muddy. Why the camera? Photos of mushrooms, mushrooms everywhere, but none that we can eat. More about that next week...

### Recipes

**Winter Squash Soup with Chorizo** *from Kelly, on the farm.*

Winter Squash - about 2 pounds  
Chorizo Sausage - 1 pound (ground if possible)  
Leek - 1 large, sliced  
Vegetable Stock - 2 cups  
Lite Coconut Milk - 1 14oz. can  
Diced Tomatoes - 1 14oz. can  
Celeriac - 1 cup diced

Roast the squash in the oven on 350° until tender. Meanwhile, sauté chorizo and leeks together. In a soup pot, bring stock to a boil. Add coconut milk, diced tomato, and celeriac. Simmer until the celeriac is tender. Add the winter squash meat to the soup pot. Using a blender or immersion blender, puree the stock mixture. Add the chorizo and leeks, and heat gently for 15 minutes to blend flavors.

**Fried Sherry-Cheese Onions** *by Irene Wood, from the Prosser Farmers' Market Cookbook.*

Slice and separate 6 onions into rings. Season with  $\frac{1}{2}$  tsp. each: salt, pepper, and sugar. Sauté onions in 5 Tbs. butter until limp, stirring occasionally. Add  $\frac{1}{2}$  Cup cooking sherry, cook rapidly for 2-3 minutes. Sprinkle with Parmesan cheese and serve. Serves 6.

**Onion Potato Pancakes** *by Lenore Donaldson, from the Prosser Farmers' Market Cookbook.*

2 eggs  
1 medium onion quartered  
2 Tbs. all purpose flour  
 $\frac{3}{4}$  tsp. salt  
 $\frac{1}{4}$  tsp. pepper  
14 tsp. baking powder  
4 medium potatoes peeled and cubed (about 1  $\frac{1}{2}$  lbs.)  
2 Tbs. chopped fresh parsley

In a blender or food processor place the eggs, onions, flour, salt, pepper, and  $\frac{1}{2}$  cup potatoes. Cover and process on high until smooth. Add parsley and remaining potatoes; cover and pulse 2-4 times until potatoes are chopped. Pour 1 to 2 Tbs. oil on a hot griddle or skillet. Pour batter by 1/3



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cupfuls onto griddle, flatten slightly to 4 to 5 inch diameter. Cook over medium heat until golden brown on both sides. Add oil as needed until all pancakes are cooked. Yield 12 pancakes.

**Eggs in a nest**

Angling your knife in and down, cut off the lids of the Sweet Dumpling Squash. Scoop out the seeds, being careful not to puncture the bottom of the squash. Make up your favorite meatball or meatloaf recipe. Shape it into small eggs and tuck into the squash. Use a bit of spaghetti sauce or make up the following sauce and drizzle a bit over the "eggs" in their "nests:" Mix

$\frac{1}{2}$  cup brown sugar

$\frac{1}{2}$  teaspoon mustard

a dash of salt

4 teaspoons vinegar

Put the lids back on the squashes, and bake about 30 minutes at 375°. Remember to roast the seeds afterwards, for a snack tomorrow.

Enjoy!